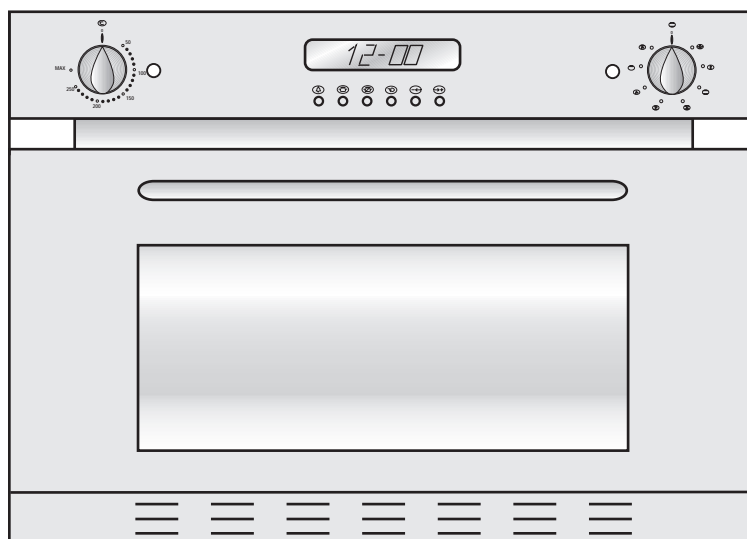


BLANCO

■ Performance First

BMS 755



MULTIFUNCTIONAL OVEN

INTRODUCTION

Dear BLANCO Customer,

Thank you for purchasing a product from our quality range of cooking appliances. We recommend you read this instruction manual prior to switching on your new oven. The information contained in this manual provides for safe and functional use of your new appliance. Suggestions for maximising the various cooking functions that your appliance offers you, are also included.

Prior to leaving the factory, this appliance was checked with the utmost care and attention by expert and specialised personnel in order to give the best functional results. Should your appliance require servicing of any type, you should contact the nearest BLANCO Authorised Service Centre. Only BLANCO Authorised Service Centres are able to supply original spare parts for your appliance.

Attention: *The warranty card is contained in this instruction manual. You should retain your purchase receipt as proof of purchase to support your warranty of your new appliance.*

We wish you many hours of happy and successful cooking.

BLANCO

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SPECIFICATION

Working volume of the multifunctional oven 76 L

Electrical features

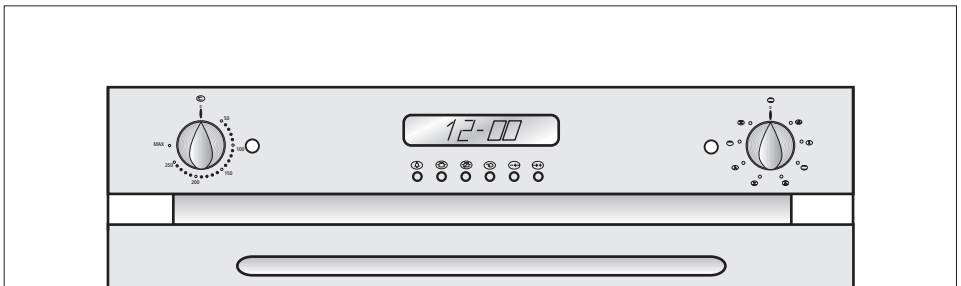
Input voltage	230-240V 50 Hz	
Grill element	2000	W
Upper element	1200	W
Lower element	1400	W
Circular element	2600	W
Lighting bulb	2 x 15	W
Oven fan	30	W
Cooling fan	25	W
Max. power	2900	W

This appliance complies with EEC 89/336 specifications issued for the magnetic compatibility. For components coming in contact with foodstuffs, the appliance complies with EEC 89/109 specifications.

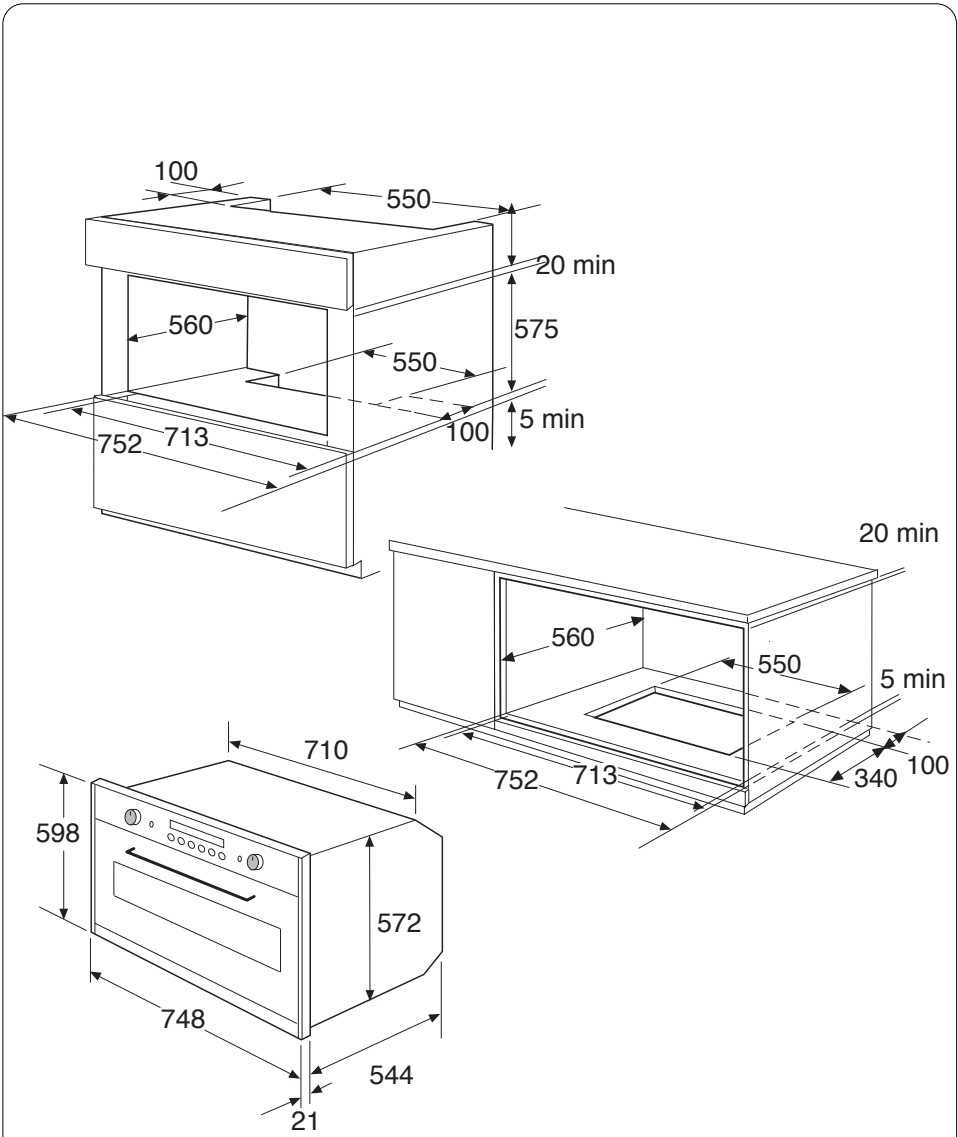
ELECTRICAL CONNECTION: The appliance is fitted with an Australian approved 15 Amp flexible cord and plug which must be connected to a correctly earthed socket outlet.

The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

BMS 755



FURNITURE PREPARATION



FURNITURE MATERIALS MUST BE SUITABLE TO WITHSTAND TEMPERATURES UP TO 90°C

Important Notice to the User

Dear Customer.

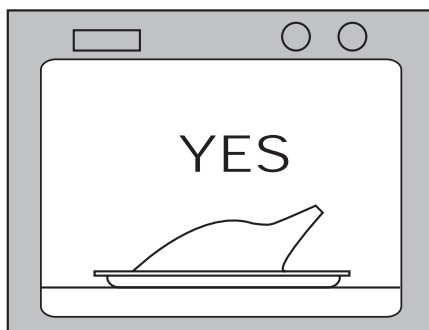
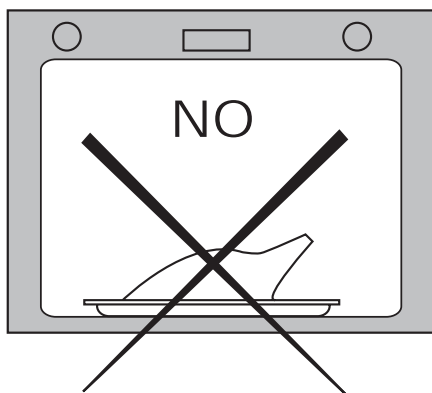
You have purchased one of the worlds leading brand electric ovens. This oven incorporates the latest technology to make the operation and cleaning of this appliance the simplest and most affective.

The base element is concealed beneath the bottom of the oven to make the oven easier to clean and contribute to better access into the oven.

Because the element is concealed beneath the oven the following rules will need to observed during cooking to ensure optimum performance from the oven.

DO NOT PLACE ALUMINIUM FOIL OR METAL OBJECTS ON THE BASE OF THE OVEN DURING COOKING.

Foil or dishes must never be placed on the base of the oven during cooking as the concentration of the direct and reflected heat will damage the enamel surface. Provisions of the warranty do not cover damage resulting from such use



NOTES FOR THE INSTALLATION

INSERTION AND ASSEMBLY

Insert the oven into the opening of the furniture, resting it on the base and pushing it as far as the edge of the side stanchions against the shoulder of the piece of furniture. For technical specification and installation dimensions please refer to pages 5 and 6.

- **Open the door and fix the oven with four wood screws to be screwed up through the holes in the side stanchions of the oven (fig. 1).**
- **The sides and the base surface where the oven is to be installed should be rebated as shown in fig. 2 to allow a safe air intake and a free air circulation around the oven, thus granting its good operation and avoiding damages to the furniture. Pay attention to fix the oven in an absolutely firm way, as above indicated.**

Once the electrical connection has been carried out, apply voltage to the oven only after installing it.

Before using the oven, we suggest to:

- remove the special film covering the oven door glass (when provided)
- heat the empty oven at max. temperature for 45 minutes (to remove unpleasant smell and smoke caused by working residues and by the thermal insulation)
- carefully clean inside the oven with soapy water and rinse it.

IMPORTANT: When running, the front side of the appliance gets quite hot. See that children do not get near the oven.

INSTRUCTIONS FOR USE

HEATING POSITIONS AND TEMPERATURE ADJUSTMENT

The knobs for the selector and the thermostat controls allow to select the various cooking temperatures, most suitable for the products to be cooked.

The oven door must be closed



The lamp of the oven is on, with no heating elements operated (electrical resistances). During oven operation the lamp will always remain on.

DEFROSTING



The oven-fan is operated; by stirring the cold air inside the oven, it aids a quick defrosting of the frozen products. The knob of the thermostat is to be in the position (0). No heating elements is operated.

CONVECTION COOKING



Upper and lower heating elements operated; temperature adjustable from 50°C to MAX on the thermostat.

FAN ASSISTED COOKING



Upper and lower heating elements and the oven-fan operated; temperature adjustable from 50°C to MAX on the thermostat.



Lower heating element and the oven-fan operated; temperature adjustable from 50°C to MAX on the thermostat.

FAN FORCED COOKING



Back heating element and the oven-fan operated; temperature adjustable from 50°C to MAX on the thermostat.

GRILL COOKING



Grill element operated; turn the thermostat to position 250 °C.









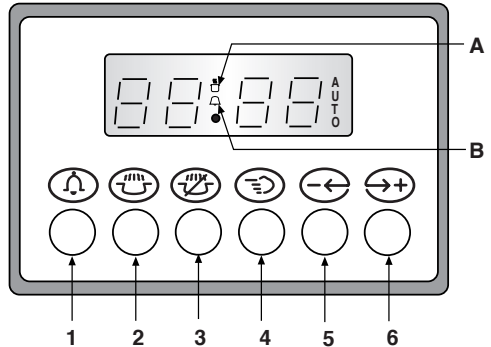
Grill element and the oven-fan operated; turn the thermostat to position 250 °C

INSTRUCTIONS FOR USE

PROGRAMMING THE OVEN




The figure shows the keys, the pilot lights for all the functions and the programmer display.

- (1)  Setting and displaying the minute counter - Timer
- (2)  Setting and displaying the cooking time - Timer
- (3)  Setting and displaying the end of the cooking time
- (4)  Manual operation
- (5)  Setting the times - Decrease
- (6)  Setting the times - Increase



Indicator Lights for the Time Functions

When the indicator lights are on the appliance is operating, as follows.

- (A)  General operation
- (B)  Working programme
- (C)  Automatic

Setting the Timer

When the oven is installed and the power supply is switched on, the display flashes and shows 0.00.

To set the time of day

Press keys (1) and (2) at the same, and set the actual time, by pressing keys (-) and (+) within 4 seconds. The oven remains in manual operation and can be used without any programming.

Important Information

- Between 22.00 hrs and 6.00 hrs the display intensity is automatically dimmed.
- If the acoustic signal is not disconnected (as per subsequent instructions), it cuts off after 2 minutes.

INSTRUCTIONS FOR USE

- Any programming described below is active after approximately 4 seconds from the pre-setting.
- 23 hrs and 59 minutes is the maximum programmed time. Any and all programmed settings are erased when there is a power cut or supply failure. When power is restored the display flashes and shows 0.00. To reset the programmer set both the actual time and the programme again.

Automatic Operation

The oven can be programmed to switch on and off automatically.

To do this proceed as follows:

1. Select the required cooking function and temperature using the function selector and the thermostat dial.
2. Press key (2) and set the cooking time by pressing keys (-) and (+) within the next 4 seconds
3. Press key (3) and set the end of the cooking time in the same way.

The actual time reappears and pilot light (AUTO) remains ON, when the cooking process starts, pilot light (A) will remain on. The cooking time left can be controlled by pressing key (2), or the time can be changed by repeating the same procedure.

Reset the cooking time to 0.00 to erase the preset programme, and when the actual time reappears, press key (4) to reset the manual function. Once the cooking process is over the acoustic signal goes off and the oven automatically switched off. Press one of the keys from (1) to (4) to return the programmer to the manual function.

Semi-automatic Operation

The oven can be programmed to switch off automatically.

To do this proceed as follows:

1. Select the required function and temperature using the cooking function selector and the thermostat dial.
2. Press key (2) and set the cooking time by pressing keys (-) and (+) within the next 4 seconds. The actual time reappears and pilot lights (A) and (AUTO) remain ON.

The cooking time left can be checked by pressing key (2), or the time can be changed by repeating the same procedure.

To erase the pre-set programme, reset the cooking time to 0.00, when the actual time reappears, press key (4) to reset to manual function.

Once the cooking programme is complete, the acoustic signal will sound and the oven is automatically switched off. Press one of the keys from (1) to (4) to switch off the acoustic signal. Press key (4) to return the programmer to the manual function.

INSTRUCTIONS FOR USE

Minute minder

When this device is used as a simple minute minder, press key (1) and programme the required time by pressing keys (-) and (+) within the next 4 seconds: the actual time re-appears and the symbol (B) is activated. Press one of the keys from 1 to 4 to disconnect the acoustic signal. Also symbol (B) is deactivated.

Manual Operation

The oven may be used manually without any programming. Press key (4) for the manual operation ("AUTO" pilot light off).

SAFETY LOCK FOR CHILDREN

The programmer is provided with a safety lock which stops the cooking programming and consequently the oven operation.

Lock running:

- press both switches (1) (2) at same time for about 8 seconds
- the display shows "ON"; release the switches
- press switch (+); the display shows "OF" and the symbol "..key.."

Now the safety lock starts running and after about 5 seconds the display shows the current time and the symbol "..key..".

Lock deactivation:

- press both switches (1) (2) at same time for about 8 seconds
- the display shows "OF"; release the switches
- press switch (+); the display shows "ON"

Now the safety lock is deactivated and after about 5 seconds the display shows the current time.

PILOT LIGHT FOR THE THERMOSTAT (°C)

It comes on any time the thermostat settles the cooking temperature inside the oven and it is switched off when the oven reaches the preset temperature.

PILOT LIGHT FOR THE OPERATION (~)

It signals that the appliance is powered and stays on in all working positions.

SAFETY THERMOSTAT

Cuts out the electric supply for preventing possible overheating when the appliance is not correctly used. In this case, wait for the oven to cool down before using it again. On the other hand, if a fault is present on the appliance's components, we advise calling the Technical Assistance Service.

COOLING FAN

The cooling fan task is to cool down the control panel, the knobs and the inside elements of the oven. The air flow comes out from both the control panel and oven door. The fan is automatically connected and disconnected when the oven is switched on or off.

INSTRUCTIONS FOR COOKING

OVEN COOKING

The oven door must be closed for all cooking methods

For better cooking results it is recommended to pre-heat the oven to the preset cooking temperature. Never use low-edged containers nor trays as baking-pans for roasts (fig. 3), in order to soil as little as possible the walls of the oven, thus preventing fat splashes, sauce burning and smoke production. Use instead high-edged containers, preferably terracotta containers, put on the grate at about half the height of the oven. Some examples concerning the thermostat regulation and cooking time for the static functions are set forth in the special table. The cooking times vary according to the type of food, its homogeneity and volume. We are sure that, after a few endeavours, the experience will suggest possible variations to the values shown on the table.

Practical hints to save energy

The oven can be switched off some minutes before cooking end; the residual temperature is enough to complete cooking. Open the oven door only when it is absolutely necessary; to check the cooking phase, look through the glass (the oven lamp is always on).

Pieces of general advice

The oven offers various kinds of heating:

- the traditional heating for the cooking of special roasts
- the ventilated heating for the cooking of cakes, biscuits and similar.

If the ventilated heating is chosen, it is recommended to take advantage of it for cooking of roasts on more shelves or for the preparation of complete menus, with time and energy economy.

Ventilated heating



In this way a continuous circulation of warm air is created.

This kind of heating is specially fit for the cooking on more shelves.

The temperature are inferior to the traditional ones, so sparing time and energy.

The oven has an instantaneous heat source, thus the present temperature is reached in a very short time.

Traditional heating



It is especially suitable for the cooking of furred and feathered game and as well as for the cooking of bread and sponge cakes.

It is advisable to insert the products to be cooked into the oven when the cooking temperature is reached, that is to say when the warning light extinguishes.

Fan forced cooking



In this way a continuous circulation of warm air is created.

This kind of heating is specially fit for the cooking on more shelves.

The temperature are inferior to the traditional ones, so sparing time and energy.

The oven has an instantaneous heat source, thus the present temperature is reached in a very short time.

INSTRUCTIONS FOR COOKING

GRILL COOKING

To cook on the grill or on the grate, pre-heat the oven for about 5 minutes. During grill operation the heat comes from above; it is based on the infrared radiation and is fit for low thickness meat and for toasts. Food product to be grilled should be slightly oiled and always placed on the grate and arranged on the nearest or on the furthest guide from the grill element, according to the thick of food to be cooked. The table shows some examples of cooking times and food positions. The cooking times vary according to the type of food, its homogeneity and volume.

Caution: Prudence is recommended when using the grill: keep children away.

For a grill cooking of large pieces of meat and game (1 to 2 Kg.), it is possible to combine the grill function with the effect of the rear fan.

COOKING OF THE PASTRY

The air circulation of the oven assures an instantaneous and uniform heat distribution. The pre- heating of the oven is no longer necessary. However for specially delicate pastry the oven can be pre-heated.

More trays can be inserted into the oven together with the pastries, taking care not to use the first grid starting from above. Together with the pastry, also other products of different nature can be cooked at the same time (fish, meat, etc.) without any transmission of smells and savours.

These multiple cookings can be carried out only provided that, although having different cooking times, the products to be cooked have the same cooking temperature.

GRATINATING



By this term is meant the surface browning of food, often forecooked, when, after being introduced into the oven, it takes a golden-brown and crisp aspect.

“Gnocchi alla romana”, polenta pasticciata”, rice, lasagnas, noodles and vegetables dressed with bechamel are typical preparation for this type of cooking.

REGENERATING



The defrosting takes place in the same way as at room temperature, but with the advantage that is much more rapid. The ten hours of the refrigerator are reduced to an hour for a kilogram of meat. Put the product, in its packing on a dish. Setting the selector to defrost, place product in the oven.

INSTRUCTIONS FOR COOKING

PROTECTION FILTER OF THE OVEN FAN

During the cooking of fatty products, to avoid that too much fat residue striking the fan, the filter should be placed in the oven before use. When the cooking has been brought to the end and the oven cools, remove the filter and wash it carefully.

Mount the filter leaning it against the rear wall at the same level of the fan, then push the filter downwards. Reverse this operation to remove the filter (fig. 4)

COOKING TIMES

The table shows some examples for the adjustment of the thermostat and of the cooking time.

The cooking times can vary according to the type of food, its homogeneity and volume. We are sure that, after a few endeavours, the experience will suggest possible variations to the values shown on the table.

REMARK:

- For the beef, veal, pork and turkey roasts, with bones or rolled, add about 20 minutes to the times shown in the table.
- The indication suggested on the table for the use of the steps is the preferential one in the case of the cooking of several products.
- The times indicated in the table refer to the cooking of one product only; for more than one product, the cooking times should be increased by 5 - 10 minutes.

ATTENTION: *The filter should only be used for the cooking of fatty products, better cooking results for non fatty products will be achieved without the filter installed.*

Table of cooking times

Nature of food	Guide No.	Oven Temp. °C	Time Minutes	
	<table border="1" style="display: inline-table; vertical-align: middle;"> <tr><td style="text-align: center;">4</td></tr> <tr><td style="text-align: center;">3</td></tr> <tr><td style="text-align: center;">2</td></tr> <tr><td style="text-align: center;">1</td></tr> </table>			4
4				
3				
2				
1				
FOOD				
<i>Long-cooking roast</i>	2	220-250	dep. on qty	
<i>Quick cooking roast</i>	2	225-250	50-60	
<i>Fowl (Guinea hen, duck, etc)</i>	1	210-250	150-180	
<i>Poultry</i>	2	225-250	50-60	
<i>Game</i>	1	200-225	dep. on qty	
<i>Fish</i>	1	180-200	20-25	
PASTRIES				
<i>Christmas cake</i>	Base only	160-200	60-70	
<i>Plum-cake</i>	“	170-180	90-100	
<i>Base only</i>	“	170-180	80-100	
<i>Orange cake</i>	2	200	40-45	
<i>Base only</i>	2	215-230	35-40	
<i>Savoy biscuits</i>	2	215	30-40	
<i>Brioches</i>	2	200-215	30-35	
<i>Puff pastry</i>	1	140	60-80	
<i>Sponge cake</i>	2	215-230	30	
<i>Meringues</i>	2	250	30-35	
<i>Cream puff pastry</i>	2	230	20-30	
<i>Fruit cake (unleavened pastry)</i>				
<i>Fruit cake (leavened pastry)</i>				

Table of grill cooking times

Nature of food	Qty.Kg	Guide No.	Temp.°C	Pre-heat time in minu- tes	Time in min.
		<table border="1" style="display: inline-table; vertical-align: middle;"> <tr><td style="text-align: center;">4</td></tr> <tr><td style="text-align: center;">3</td></tr> <tr><td style="text-align: center;">2</td></tr> <tr><td style="text-align: center;">1</td></tr> </table>			
4					
3					
2					
1					
<i>Veal cutlet</i>	1	3	250 °C	5	8-10
<i>Lam cutlet</i>	“	“	“	“	12-15
<i>Liver</i>	“	“	“	“	10-12
<i>Chopped meat roulades</i>	“	“	“	“	12-15
<i>Veal heart</i>	“	“	“	“	12-15
<i>Roast in the net</i>	“	“	“	“	20-25
<i>Half-chicken</i>	-	“	“	“	20-25
<i>Fish fillet</i>	-	“	“	“	12-15
<i>Stuffed tomatoes</i>	-	“	“	“	10-12

CLEANING AND MAINTENANCE

Caution: before any operation, disconnect electrically the oven.

GENERAL CLEANING

To keep the characteristics of brightness of the enamelled parts for a long time it is necessary to clean the oven after each cooking. Once the oven is cold, you will be able to easily remove the fat deposits by means of a sponge or a cloth damp with warm soapy water and eventually a detergent to be found on the market. Never use abrasive cloths or sponges, that could irreparably damage the enamel. On white ovens even the parts of the dash board such as handgrip and knob have to be cleaned each time because they may become yellow due to the emissions of fat vapours. After the use, rinse thoroughly with water the parts in stainless steel and dry them with a soft cloth or with a bockskin. In case of persistent stain, use the normal non-abrasive cleaning agents or one of the specific products for stainless steel or some warm vinegar. Clean the door glass only with warm water, avoiding the use of rough cloths.

Caution: during cleaning operations never remove the sealing gasket of the door (fig. 5).

OVENS WITH FACILITY TO LOWER GRILL FOR CLEANING PURPOSES

- Warning: ensure that all controls are in the “OFF” position and wait for the grill element cooling.
- Support the front of the grill element while you remove the knurled screw retaining the element.
- Lower the front of the element carefully to the rest position.
- When cleaning the oven take care to not apply any forces to the grill element.
- When the cleaning is complete, carefully remove any cleaning chemicals and water from the grill element.
- Carefully raise the front of the element into position and secure with the knurled screw.

NEVER USE THE OVEN WITH THE GRILL ELEMENT HANGING DOWN!

CLEANING THE OVEN DOOR

The inside glass of the oven can be easily removed for cleaning purposes unscrewing, by means of a coin or a screwdriver, the screws fixing it to the counterdoor.

For a deeper cleaning of the oven door, it is recommended to remove the door as follows:

- open the door completely;
- turn upwards the brackets of the lower hinges and hook the upper ones;
- close the door a little and lift it slightly to let the lower hinges come out of their slots;
- finally extract it making sure that the two upper hinges come out of their seats. After carrying out the cleaning operations, re-insert the door (fig. 6).

CLEANING AND MAINTENANCE

CLEANING OF THE FAN

Periodically (all 8 - 10 cookings) the fan should be cleaned with warm water and suitable deteratives:

- wait for the oven to cool down
- unscrew the four screws A (fig. 7)
- unscrew the central nut C
- extract the fan D and clean it

reassemble in the reverse sense, paying attention that the central seat E coincides with the peg F placed on the motor shaft (fig. 8).

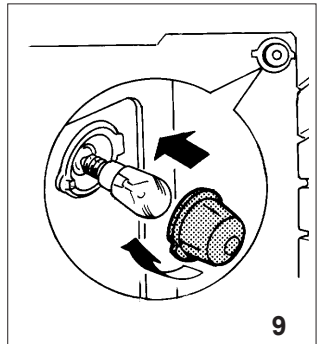
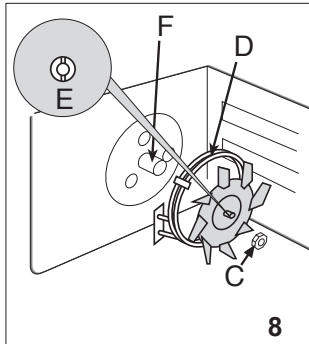
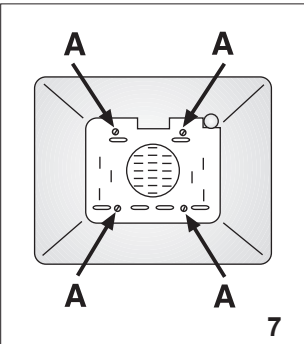
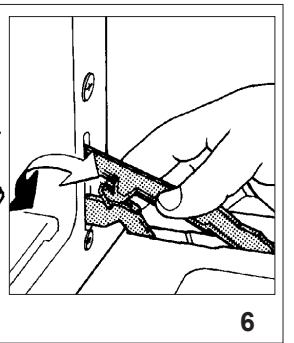
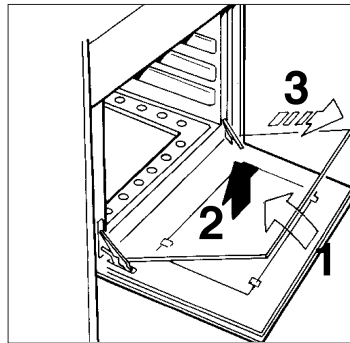
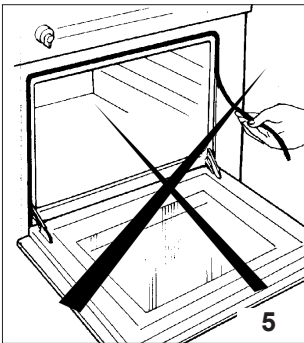
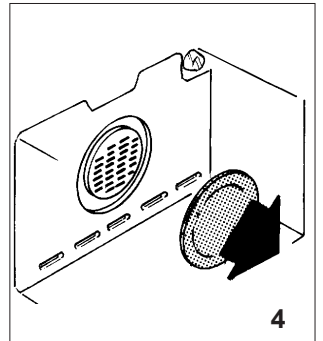
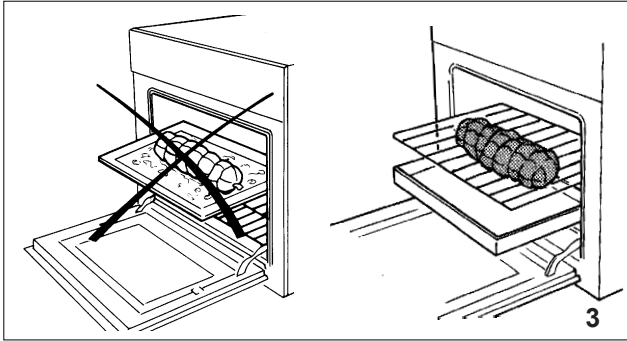
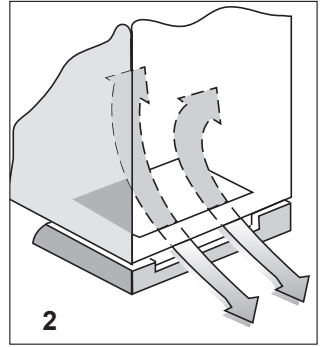
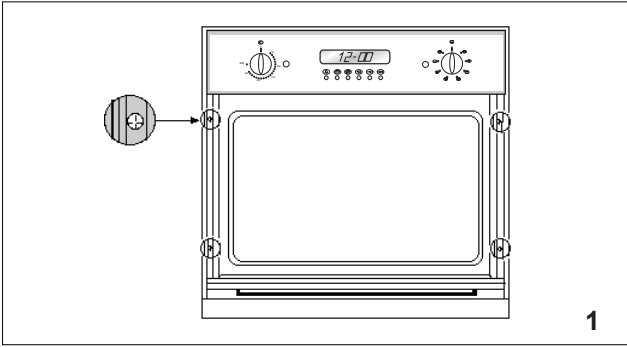
MAINTENANCE

Replacing the oven bulb

Once the oven has been electrically disconnected, unscrew the glass protection cap and the bulb (fig. 9), replacing it with another one suitable for high temperatures (300°C) having the following characteristics:

Voltage:	230-240 V
Power:	15 W
Socket:	E14

Reassemble the glass cap and reconnect the oven.



SALES, TECHNICAL, SERVICE SPARE PARTS ASSISTANCE

NEW SOUTH WALES

Head Office, Sales & Marketing Office

104 Vanessa Street
Kingsgrove NSW 2208
Telephone: 02 9503 2888
Facsimile: 02 9503 2810

NSW Showroom*

40 Ebley Street
Bondi Junction NSW 2022
Telephone: 02 9386 1190
Facsimile: 02 9386 1671

Service and Spare Parts

All General Whitegoods Service
Telephone: 02 9756 1511
Facsimile: 02 9756 1091

Southern and Central NSW Agent

Kerry Newman Agencies
9 Kalang Place
Jerrabomberra NSW 2619
Telephone: 02 6255 8893

AUSTRALIAN CAPITAL TERRITORY

Service and Spare Parts

Premier Appliance
Telephone: 02 6280 5087
Facsimile: 02 6280 6783

VICTORIA

State Office and Showroom*

35 Centre Road
Scoresby VIC 3179
Telephone: 03 8756 7888
Facsimile: 03 8756 7907

Service and Spare Parts

Advantage Appliances
Telephone: 03 9543 2088
Facsimile: 03 9544 2102

QUEENSLAND

State Office and Showroom*

Citilink Business Centre
153 Campbell Street
Bowen Hills QLD 4006
Telephone: 07 3253 2000
Facsimile: 07 3216 1688

Service and Spare Parts

Tri-Us Appliances
Telephone: 07 3290 4833
Facsimile: 07 3290 2911

Endeavour Appliances

Telephone: 07 3872 7444
Facsimile: 07 3852 2465

SOUTH AUSTRALIA & NORTHERN TERRITORY

Agent and Sales Office

S C Lighting & Electrical
47 North Terrace
Hackney SA 5069
Telephone: 08 8362 4599
Facsimile: 08 8362 4591

Service and Spare Parts

Prestige Appliance Repair Centre
Telephone: 08 8352 2022
Facsimile: 08 8353 3044

WESTERN AUSTRALIA

Agent and sales Office

Elite Appliance Marketing Pty Ltd
The Garden Centre
Building A
355 Scarborough Beach Road
OSBORNE PARK WA 6017
Telephone: 08 92010554
Facsimile: 08 92010553

Service and Spare Parts

Metropolitan Appliance Repairs
Telephone: 08 9330 1724
Facsimile: 08 9317 1296

TASMANIA

Agent and Sales Office

Mark Pearce Agencies
23 Tranmere Road
Howrah TAS 7018
Tel/Fax: 03 6247 9215

Service and Spare Parts

Electrical Equipment Service (Launceston)
Telephone: 03 6339 3873
Facsimile: 03 6339 4588

Baldocks Appliance Service (Hobart)

Telephone: 03 6234 5995
Facsimile: 03 6234 8134

* Showroom open six days a week

TOLL FREE NUMBERS

Blanco Sales & Advisory Centre 1800 828 899

Blanco After Sales Customer Service 1800 646 843

Blanco Spare Parts: 1800 461 462

Website: www.meappliances.com.au

STATEMENT OF STANDARD WARRANTY CONDITIONS

1. The Warranty only applies provided that the appliance has been used in accordance with the manufacturer's instructions and provided that the appliance has not been damaged by an accident, misuse, neglect or abuse of any person other than the manufacturer or BLANCO/Major Electrical Appliances ("MEA") or from faulty installation, misadjustment or tampering by unauthorised persons.
2. When a service inspection reveals the alleged fault or faults are caused by incorrect operation, contrary to the instruction manual, and otherwise the appliance is in good order and working condition, the purchaser shall be liable for a service fee charged by BLANCO/MEA or one of its' Service Providers.
3. If the appliance is used in Commercial Applications or for Rental purposes, a separate warranty of Twelve (12) months covering all parts with Three (3) months on the labour will apply.
4. Subject to the provisions of any applicable statute this Warranty applies to the original retail purchaser only and is not transferable.
5. Subject to the provisions of any applicable statute, at no time does BLANCO/MEA have liability for freight, transport or travel costs outside normal service areas.
6. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable statute.
7. Subject to any Warranties implied by statute, at no time will BLANCO/MEA or its' Service Providers be liable for any economic loss consequent upon the failure of the appliance
8. This Warranty is only valid for major appliances imported and distributed by BLANCO/MEA, purchased and used in Australia.

BLANCO COOKING PRODUCT WARRANTY

1. Subject to the "Statement of Standard Warranty Conditions" this product is covered by the following Warranty.

TWO (2) YEARS WARRANTY from date of purchase, covering all parts and labour.

2. The appliance is warranted under normal single family domestic installation and use, as set out in the instruction manual, against manufacturing defects for the Warranty periods shown above.
3. Should service be required under this Warranty, the purchaser should contact an approved BLANCO Service Provider during their normal business hours
4. At no time does BLANCO/MEA have liability for any freight or transportation costs or for any damage during transit or for any consequence of failure of this appliance outside of the normal service area, unless such limitation of liability is prohibited by statute.
5. This Warranty excludes replacement of parts required due to normal wear and tear including light globes.
6. This Warranty only applies, provided the appliance has been used in accordance with the manufacturer's instructions and provided an accident, misuse, neglect or abuse has not damaged the appliance.
7. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable Statute.
8. Please complete the details below, which should be retained for future reference along with your proof of purchase

Date of Purchase:.....

Model No:.....

Serial No:

Dis: S506_141
Cod: 099299009826
Rev. 2 del 02/04